



Noël à LA MAISON

SET DINNER

FRESHLY BAKED BREAD
Homemade Pesto, Olives

STARTERS

SOUP DU JOUR

Ask Your Server

BURRATA

Fig, Apple And Balsamic, Endive Salad
(7, 12)

TUNA CARPACCIO

Tuna, Lemon, Fennel Salad (4)

GALANTINE OF VENISON

Pistachio, Pickled Vegetables
(1 wheat, 3, 7, 12)

MAINS

8oz JOHN STONE STRIPLOIN

Roast Shallot, Portobello Mushroom,
Bearnaise Sauce , Pomme Frites (1, 7, 12)

PAN SEARED WILD HALIBUT

Bayonne Ham, Croquette, Chestnut Puree
(1 wheat, 3, 7, 12)

MAGRET DE CANARD

Duck Breast, Onion Tarte Tatin, Celeriac,
Fondant Potato, Jus (1 wheat, 3, 7, 12)

COQ AU VIN FAÇON LA MAISON

Chicken Breast braised in Red Wine Smoked
Bacon Lardons, Baby Shallots, Paris Mushrooms,
Pomme Puree (7, 12)

GNOCCHI

Homemade Potato Gnocchi, Roast
Butternut Squash, Sage, Pine Nut, Buffalo
Mozzarella (1 wheat, 3, 7, 8 pine nuts)

Selection Of Seasonal Vegetables And Potatoes

DESSERTS

PAVÉ AU CHOCOLAT

Milk Chocolate Ganache, Hazelnut Ice Cream
(1 wheat, 3, 7, 8 hazelnut)

PLATEAU DE FROMAGES

Cheese Board (1 wheat, 7, 8 walnut)

CRÈME BRÛLÉE CLASSIQUE FRANÇAISE

Classic French Creme Brulee (3, 7)

TRADITIONAL CHRISTMAS PUDDING

Brandy Anglaise, Chantilly Cream
(1 wheat, 3, 7, 7, 8, 12)